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F O R
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FOOD FOR **LIFE**



LIVING WELL WITH DIABETES



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LIVING WELL WITH DIABETES





As someone with diabetes, you can learn how to choose more healthful foods for better health. A healthy eating plan will help you control your diabetes, maintain a healthy weight, and feel better.

First, you should talk with your doctor, dietitian, or other health care provider. They can help you put together a healthy eating plan you can live with.



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- Being physically active
- Losing weight (if you need it)
- Following your doctor's

- 
- Being physically active
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*What are some of your favorite foods?
Let's see how you can fit them into your plan for
controlling diabetes one day at a time.*

The good news is that when you have diabetes, you still can eat most of the same foods you've always eaten. But you might have to change:

- how much you eat
- how often you eat
- when you eat

List some of the foods you like most in the box below.

Ask your dietitian how to prepare these foods in a way that is tasty and healthy. For some, you may need to make simple changes in the way you prepare them.

For instance, have you ever tried lemon on your salads instead of dressing? Or baked potatoes with salsa instead of butter, cheese, or sour cream?

List some of your favorite foods here:



Instead of:

Refried beans with lard

Fried chicken

French fries

A stylized green illustration of a corn cob is positioned diagonally in the bottom right corner of the page, partially overlapping the lined writing area.

Have:

Mashed pinto beans with no fat

Baked chicken

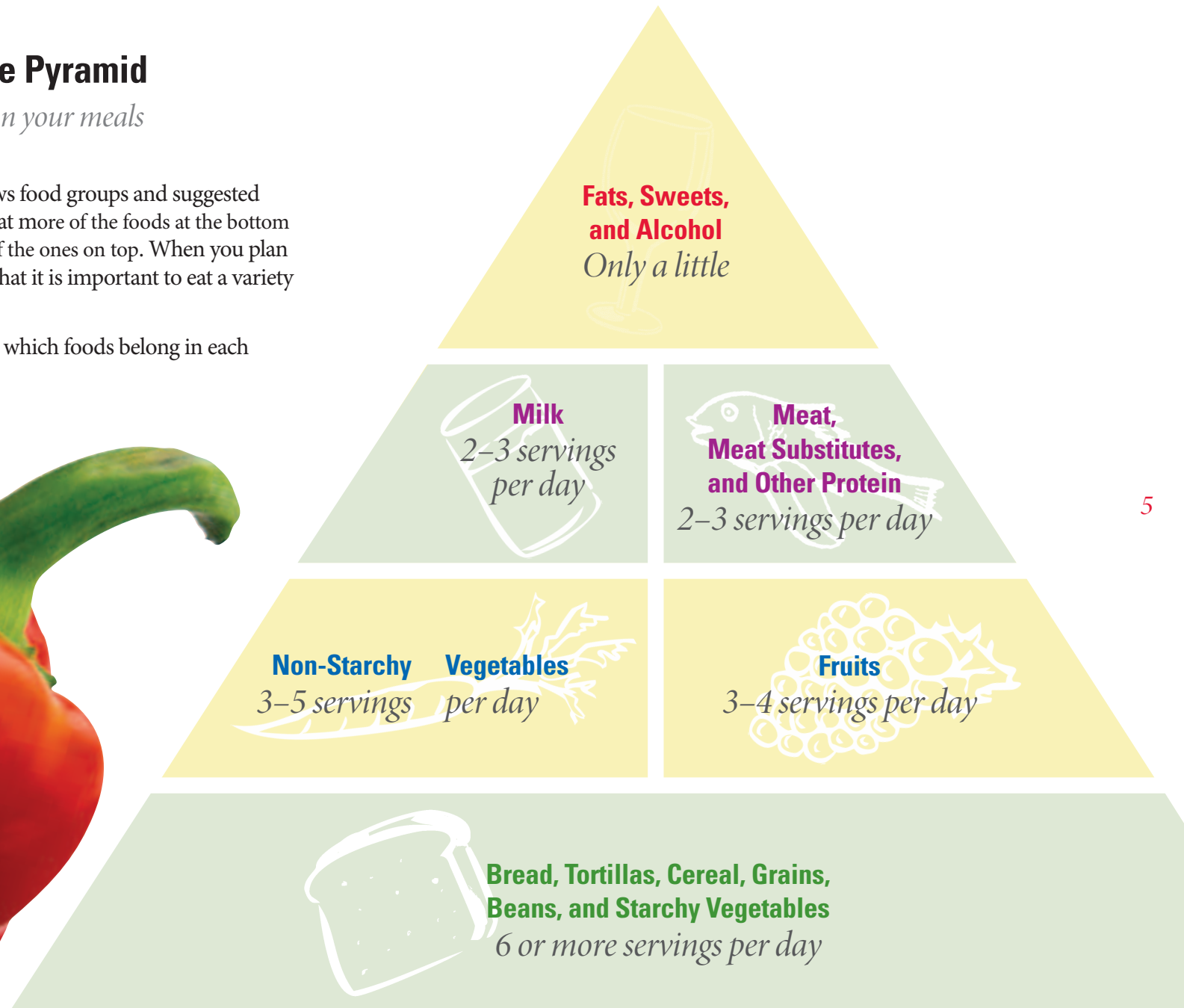
Oven baked potatoes

The Food Guide Pyramid

The easy way to plan your meals

The Food Pyramid shows food groups and suggested servings.* You should eat more of the foods at the bottom of the pyramid and less of the ones on top. When you plan your meals, remember that it is important to eat a variety of foods.

The first step is learning which foods belong in each food group.



* Check with your dietitian about the amount of food from each group that will keep you feeling well.

NOTE: The U.S. Department of Agriculture Food Guide Pyramid has been modified in this publication for use by persons with diabetes.

Bread/Cereal/Grains/Beans/ Starchy Vegetables

You should eat six or more servings of grains, beans, and starchy vegetables every day.

How much is a serving? Part of eating healthy is knowing how much is in a serving. In the beginning, you'll want to measure your food with measuring cups and spoons after it is cooked. After a while, you will know the size of a serving.

Each of the following equals one serving:

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1/2 hamburger bun or hot dog bun



**1/3 cup of cooked pasta
(spaghetti, noodles, vermicelli)**



1 slice bread (whole wheat, white)



1 small baked potato



**1/2 cup cooked beans
(pinto, kidney, garbanzo)
or lentils with no added fat**



**1 cup cooked winter squash
(acorn, butternut)**



1/3 cup cooked rice



1 six-inch corn tortilla



1/2 cup sweet potato



**1/2 cup corn, potatoes,
or green peas**



3/4 cup dry cereal



3 squares of graham crackers



1/2 cup cooked cereal



3 cups popcorn (no fat)



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Non-Starchy Vegetables

You should eat three to five servings of non-starchy vegetables every day.

Each of the following equals one serving:



1/2 cup cooked vegetables
(greens, carrots, broccoli,
cauliflower, beets)



1 cup raw vegetables
(broccoli, carrots, cucumbers,
tomatoes, zucchini)



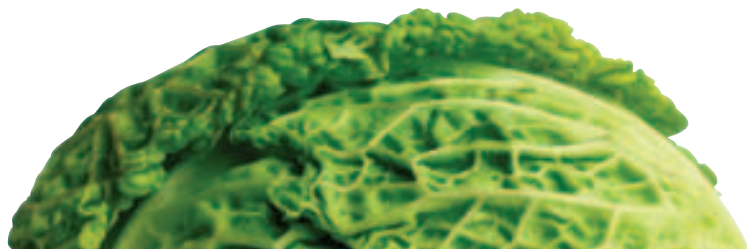
1/2 cup tomato or vegetable juice



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Food for Thought

- Fresh and frozen vegetables have less salt than canned vegetables.
- You can get vitamin C naturally from fresh broccoli, spinach, tomatoes, and peppers.
- Did you know that corn is in the same group as bread and pasta, not the vegetable group?



Fruits

Try to have three to four servings of fruit each day.

Each of the following equals one serving:



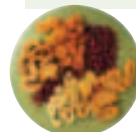
1/2 cup canned fruit in natural juices
with no sugar added or in extra-light syrup



1 cup cubed honeydew melon,
watermelon, cantaloupe, or papaya



1/2 cup fruit juice



1/4 cup dried fruit



1 small apple, orange, or banana

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Food for Thought

- Whole fruits are more filling than fruit juice and have more fiber.
- Avoid fruit in heavy syrup—it is loaded with sugar.



Meat and Meat Substitutes

Every day you should eat two to three servings of meat or meat substitutes.

Each of the following equals one serving (average serving is 3 oz):



1 medium pork chop



1 unbreaded fish fillet



**1 chicken leg and thigh or
1 chicken breast**



**3 oz lean ground meat (about the same size
as a deck of cards or the palm of your hand)**

Food for Thought

- Avoid excess fat by trimming off fat from meat and taking the skin off chicken and turkey before cooking.
- Avoid high-fat meats like sausage, hot dogs, bologna, brisket, and spareribs.



Each of the following contain protein equal to one ounce of meat:



1/4 cup cottage cheese



**1 ounce reduced-fat cheese or
part-skim cheese**



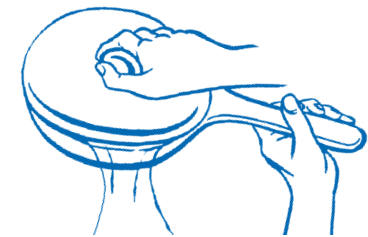
1/4 cup tuna, chicken, sardines, or salmon



1 egg or 2 egg whites

Try these healthy cooking alternatives:

- Bake or broil instead of frying.
- Choose low-fat meats like lean beef, turkey, chicken, and fish.
- Season your meat with herbs and spices like garlic, onions, peppers, tomatoes, or cilantro.
- Drain the fat off ground beef, chicken, or pork before adding seasoning or sauces.



Drain the fat directly from the pan by holding the lid tightly against the pan while pouring.

Milk

Try to have two to three servings of milk daily.

Each of the following equals one serving:



1 cup low-fat or skim milk (8 oz)



1 cup low-fat buttermilk



1 cup nonfat or low-fat fruit-flavored yogurt with no added sugar



1 cup plain yogurt (8 oz)



Food for Thought

Have you ever measured how large your milk glass is? Fill a one-cup measuring cup (8 oz) with water. Pour the water into your drinking glass and see how much of your glass is filled.



Fats

Eat only a little fat every day.

Each of the following equals one serving:



1 teaspoon butter, margarine, or shortening



1 teaspoon mayonnaise



1 teaspoon vegetable oil, such as olive, canola, corn, or safflower



10 peanuts or 2 teaspoons peanut butter



8 black olives or 1/8 avocado (one small piece)



1 tablespoon cream cheese



1 tablespoon salad dressing (regular)



2 tablespoons sour cream (regular)



'Free' Foods and Extra Foods

You can have unlimited servings of these 'free' foods.

These foods don't raise your blood sugar and can be eaten as 'free' foods as often as you want:



Water (drink plenty)

Sugar substitutes



Sugar-free gelatin dessert and sugar-free popsicles

Salad greens



Cucumbers or celery



Vinegar or mustard



Seasonings like garlic, hot pepper sauce, or herbs like parsley and cumin.

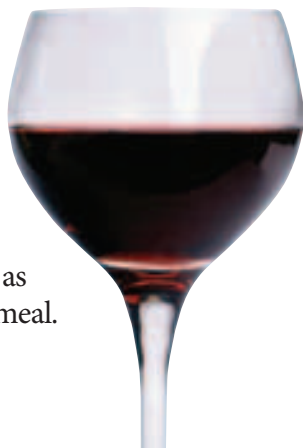


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Consult your doctor about eating sweets and drinking alcohol.

Have sweets or alcohol only if your diabetes is in good control.

If you eat a sweet, leave out another starchy food such as bread during the meal.



Never drink on an empty stomach.

Each of the following equals one drink:

- 12 oz beer
- 5 oz wine
- 1 1/2 oz liquor

Seasonings and Condiments

Add seasonings and condiments to your diet.

This is a list of foods you can eat up to three times per day as extras. Don't eat all three servings at the same time because it can raise your blood sugar level.

Each of the following equals one serving:



1/4 cup salsa

1 tablespoon ketchup, fat-free mayonnaise, or salad dressing



1 teaspoon non-dairy creamer

Lemon or lime juice



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1 piece sugar-free hard candy

1-2 teaspoons jam or jelly (low-sugar or light)



1 tablespoon reduced-fat sour cream or fat-free cream cheese



Tips for Living With Diabetes

You can eat well with diabetes. Here are some tips:

- The food you eat should fit in with your family's eating. A diabetic diet shouldn't be very different from a regular, healthy diet.
- Eat a variety of foods.
- Eat and drink foods low in fat.
- Never skip meals.
- Eat breakfast. You need something first thing in the morning.
- Eat your meals and snacks at the same time every day. This will help keep your blood sugar in balance.
- Use less salt.

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Here are some tips for living well:

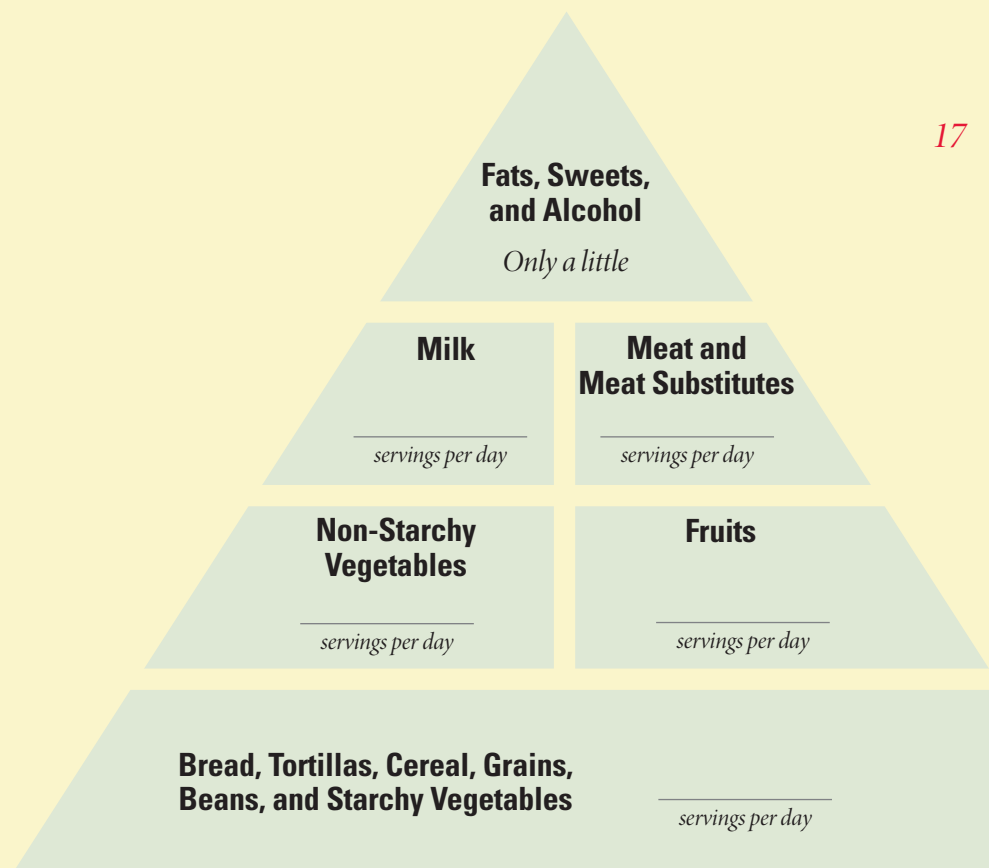
- If you eat at a restaurant and the portions are too large, ask for a carry-home container.
- Keep a food diary. Pay attention to what you eat.
- Shop from a list at the grocery store.
- Don't go shopping when you're hungry.
- Increase your physical activity to 30 minutes most days. Walk more, work in the yard, ride a bike, swim, dance, or play with your family.
- For more information, call the Consumer Information Line of the American Dietetic Association at 1-800-366-1655.

Your Meal Plan

Your doctor can help you adjust these guidelines to meet your individual needs.

Now that you understand how to group foods and how much to eat, you're ready to enjoy meals based on the meal plan recommended by your doctor, dietitian, or other health care provider.

Ask your dietitian to write down the number of servings you need for your daily meal plan on this Food Guide Pyramid:



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Food Diary



Date _____

Food Group	What did you eat?	How many servings did you have?
Breakfast		
Bread/Starch		
Non-Starchy Vegetables		
Fruit		
Milk		
Meat/Meat Substitute		
Fat		
Morning Snack		
Lunch		
Bread/Starch		
Non-Starchy Vegetables		
Fruit		
Milk		
Meat/Meat Substitute		
Fat		
Afternoon Snack		
Dinner		
Bread/Starch		
Non-Starchy Vegetables		
Fruit		
Milk		
Meat/Meat Substitute		
Fat		
Evening Snack		

18

Food Diary



Date _____

Food Group	What did you eat?	How many servings did you have?
Breakfast		
Bread/Starch		
Non-Starchy Vegetables		
Fruit		
Milk		
Meat/Meat Substitute		
Fat		
Morning Snack		
Lunch		
Bread/Starch		
Non-Starchy Vegetables		
Fruit		
Milk		
Meat/Meat Substitute		
Fat		
Afternoon Snack		
Dinner		
Bread/Starch		
Non-Starchy Vegetables		
Fruit		
Milk		
Meat/Meat Substitute		
Fat		
Evening Snack		

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